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Durkee's Famous Sauce

Recipe By : Serving Size : 16

Preparation Time :0:00 Categories :

Sauces Cheese/Eggs

Amount	Measure	Ingredient	Preparation Method
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_____	WALDINE VAN GEFFEN	_____
VGHC42A	_____	_____

1/2 cup Cold water

4 tablespoons

Cornstarch

1/2 cup Plus 2 TB dark vinegar

2 tablespoons Salt

1/2 cup Sugar

1 Whole egg

4 tablespoons French's prepared
mustard

4 tablespoons

Margarine — tiny bits

Place all ingredients as listed in blender on high speed until smooth (2 minutes). Transfer to top of double boiler and cook over gently boiling water, stirring often for 12 to 15 minutes or until thickened and smooth. Once more put mixture back through blender 30 seconds or till smooth, using high speed. Refrigerate in covered container 24 hours before using. Keep refrigerated 3 months.